

AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior versions, and listings, of claims in the application:

LISTING OF CLAIMS:

1. (currently amended) In a process for coating amorphous sugar-free boiled sweets, the improvement consisting of allowing the creation of a hard and translucent coating, by applying a coating syrup comprising from 5 to 70 % by weight of at least one polyol selected from the group consisting of maltitol, mannitol, erythritol, lactitol and isomalt, alone or as a mixture, at least one high molecular weight polysaccharide, at least one silicate, and 10 to 40% by weight of at least one fat, wherein the coating is amorphous and non-crystallized and avoids moisture regain over time ~~without the translucence of the boiled sweet being impaired.~~

2. (canceled)

3. (currently amended) The coating process according to claim 1, characterized in that the high molecular weight polysaccharide is selected from the group consisting of ~~plant gums, modified or unmodified starches, microcrystalline cellulose and derivatives thereof,~~ polydextrose, oligosaccharides and hydrogenated or nonhydrogenated branched maltodextrins, said maltodextrins have between 15 and 35% of 1-6 glucoside bonds, a reducing sugar content of less than 20% and a polydispersity value of less than 5 and a number-average molecular mass Mn at most equal to 4500 g/mol, alone or as mixture.

4. (previously presented) The coating process according to claim 1, characterized in that the said coating syrup comprises maltitol.

5. (previously presented) The coating process according to claim 1, characterized in that the silicate is magnesium silicate.

6-12. (canceled)